



February 26, 2015



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## **FAC Spotlight: Office of Application Development Puts on a Mardi Gras Feast**

*Bourbon Street comes to Frankfort*

Masks, feathers, beads, King Cake and Cajun dishes...what more do you need for a Mardi Gras party???

Nothing except a big appetite and a yearning for hot, spicy or savory Cajun favorites.

This past Tuesday, the Commonwealth Office of Technology's Office of Application Development (OAD) celebrated Mardi Gras, also known as Fat Tuesday. While a week late—because of crazy winter weather last week—the wait was well worth it.

With Bourbon Street on full display, there was shrimp and chicken etouffee, all kinds of jambalaya, fried serrano chili peppers, sausage and much more. Whether you prefer mild or hot, there was plenty of both.

And what's Mardi Gras without a King cake?



According to tradition, the cake is decorated in royal colors of PURPLE which signifies "Justice," GREEN for "Faith," and GOLD for "Power." These colors were chosen to resemble a jeweled crown honoring the Wise Men who visited the Christ Child on Epiphany.

What's fun about the King cake is the "baby that's baked in the cake. All who take a slice have a chance to get the baby, which means they are king for day and are supposed to host the next party and provide the King cake. (Word has it that James Koontz was the lucky guy!)

Mardi Gras, always on the (Fat) Tuesday before the Lenten season starts, reflects the practice of the last night of eating richer, fatty foods before the ritual fasting of Lent.

OAD celebrates several fun occasions throughout the year besides



Will Comeaux & Jenny Schenkenfelder at the corner of Bourbon St. anxiously awaiting a piece of King cake :)

Mardi Gras, including Derby Day, July 4th and Indian Cultural day. Planning is important and is headed up by the social committee that organizes each event.

According to committee member Stephanie Clay, the Mardi Gras Celebration was first championed by

James Koontz because of his love of Cajun food and team fellowship. It has grown to be a widely successful event at OAD as it is typically one of the first events of the year when everyone can get together for fun, food and conversation as a team!

### **OAD Social Committee Members:**

Sean Adams	Business Analysis Branch
Derek Bottoms	Revenue Project Mgmt
Karina Cheung	Mainframe
Stephanie Clay	Business Analysis
Janet Fallis	Transportation Services
Ashley Isaacs	Quality Services
Mary Jacobs	Business Analysis Branch
Ted Munday	Quality Services
Debbie Weber	Project Management
Demetrio Zourarakis	Geographic Information

Kudos and many thanks to everyone in the Dept. for Facilities and Support Services who have worked some really long hours over the past nearly two weeks removing snow, dealing with frozen gutters, leaky roofs, water damage and much more!

#### BOPS

Benoit, Joel  
Benoit, Sean  
Blair, Roger  
Boisseau, Jamie  
Brownlee, Gerald  
Coburn, Chelsi  
Cox, Terry  
Cross, Marcus  
Dyer, Brian  
Evans, Mary  
Fey, Jennifer  
Flannery, Jimmy  
Greene, David  
Hale, Mike  
Hall, Jason  
Hall, Tabatha  
Hancock, Mary  
Harmon, Christina  
Harris, Louis  
Hasting, Mike  
Hill, Roy  
Hunter, W. Chris  
Jackson, LaMont  
Jupin, Connie  
Kendrick, Barry  
McDonald, Jeff  
McDonald, Shane  
Miller, Daryl  
Mingus, Bill  
Moore, Don  
Murphy, Joe  
Patterson, Scott  
Perkins, Billy  
Powell, J. Chris  
Powers, Don  
Presley, Daniel  
Ramey, Joel  
Shelton, Lisa  
Stockton, Aaron  
Tressler, Donald  
Turner, D. Matt  
Walker, Maurice  
Walker, Roger  
Washington, Derrick  
Weber, Paul  
Webster, Glenn  
Winkfield, Wilgus  
Yount, Steve

#### LAND

Blackburn, Bill  
Browning, Jud  
Buniff, Joe  
Chadwell, Michael  
Depenbrock, Tim  
Dezarn, Brent  
Durham, Nathan  
Fergusson, James  
Flatt, Ross  
Hagy, Justin  
Hammond, Derrick  
Harrod, Camron  
Hix, Ryan  
Hobson, Joe  
Lee, John  
Morgan, Duane  
Morgan, Michael  
Penn, Scotty  
Perkins, Sandy  
Reed, Ryan  
Smith, Harper  
Vinson, Garth

#### CNST

Burke, Jonathan  
Durham, Carl  
Jackson, Steve  
Quire, Nathan  
Rudic, Zoran  
Settles, Mike  
Slaughter, Darren

Blue text indicates contract employee.

Red text indicates those who worked leak control/cleanup Sat & Sun.



Above: Downtown Frankfort on Wednesday morning. Taken by Carla Briscoe, Dept. of Revenue.

## Do you have an aspiring young chef at home?

High school teams competition

The deadline for high school cooking teams to apply to enter the 2015 Farm to School Junior Chef competition has been extended due to the recent extreme winter weather.

All required forms, recipes, and the \$150 team entry fee must be mailed to the Kentucky Department of Agriculture and postmarked no later than March 12. Forms, guidelines, and answers to frequently asked questions are available at the Farm to School Junior Chef website, [www.kyagr.com/junior-chef](http://www.kyagr.com/junior-chef).



Kentucky students in grades 9-12 are eligible to participate. Each team must have three to five members and may have one alternate. Each team's recipe must include at least five local products and must conform to National School Lunch Program guidelines. Dishes will be judged on taste, appearance, creativity, best and most use of local products, and appropriateness for school food service personnel.

District competitions will open in April, and regional competitions will take place in May. The 16 regional champions will meet to determine the state champion at the Kentucky State Fair in August in Louisville.

Owen County High School won the Junior Chef championship in 2014. Mayfield High School earned the inaugural Junior Chef crown in 2013.

The Farm to School Junior Chef competition is made possible with the cooperation of Sullivan University, the University of Kentucky Cooperative Extension Service, the U.S. Department of Agriculture's Food and Nutrition Service, the Kentucky Department of Education, and the Kentucky Department of Agriculture.

For more information, go to the Junior Chef website, [www.kyagr.com/junior-chef](http://www.kyagr.com/junior-chef), or contact Tina Garland, the KDA's farm to school program coordinator, at

(502) 382-7505 or [tina.garland@ky.gov](mailto:tina.garland@ky.gov).

**Check out online classes through the KY Dept. of Libraries & Archives.**

**Focus on Driver Safety** offers tips to make you a better driver. **Monday, March 2, 10 – 11 a.m.**

**Focus on Stress Management – Part 1** introduces how to build your stress management "tool belt". **Tuesday, March 3, 2 – 3 p.m.** (See details below for Part 2. Attendance at both parts is not required, but is recommended.)

**Focus on Stress Management – Part 2** builds on information from Part 1; explores strategies for developing a "less-stress" lifestyle. **Tuesday, March 10, 2 – 3 p.m.**

[Click here to register.](#)